



Cook the Book: Grasshopper Pie

READY IN



45 min.

SERVINGS



8

CALORIES



409 kcal

Ingredients

- ☐ 2 cups chocolate-hazelnut pirouette cookies plain crushed (without icing or filling)
- ☐ 2 tablespoons creme de cacao liqueur white
- ☐ 0.3 cup crème de cassis liqueur
- ☐ 1 drops drop natural food coloring green
- ☐ 1 cup cup heavy whipping cream firm
- ☐ 24 large marshmallows (just over 6 ounces)
- ☐ 0.3 cup milk
- ☐ 6 tablespoons butter unsalted melted

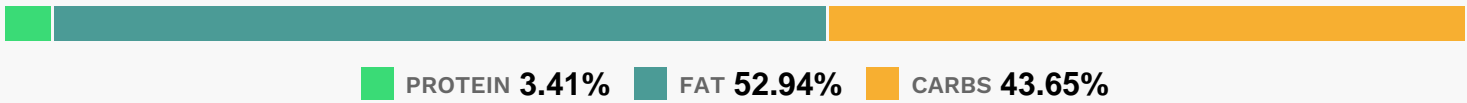
Equipment

- ☐ sauce pan
- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat the milk in a saucepan over medium heat until warm, then add the marshmallows can continue to cook and stir until the marshmallows are melted and the mixture is smooth. Cool until lukewarm.
- ☐ Add the liqueurs and mix well, then stir in a drop or two of green food coloring if you like. Fold in the whipped cream.
- ☐ Spread the filling in the crust and freeze for 3 or 4 hours, until firm, before slicing.
- ☐ Chocolate Cookie Crust
- ☐ - makes one thick 9-inch crust or one thin 10-inch crust -
- ☐ Preheat the oven to 375°F.
- ☐ Combine the crumbs and butter and mix well. Firmly and evenly press the mixture into a 9- or 10-inch pie plate.
- ☐ Bake for 8 to 10 minutes, until the crust darkens to a deeper (almost black) brown, then cool on a wire rack for at least 30 minutes before filling. This crust can be made a day ahead and stored in the refrigerator.

Nutrition Facts



Properties

Glycemic Index:18.5, Glycemic Load:20.06, Inflammation Score:-5, Nutrition Score:4.676956559005%

Nutrients (% of daily need)

Calories: 409.22kcal (20.46%), Fat: 23.54g (36.22%), Saturated Fat: 13.58g (84.86%), Carbohydrates: 43.66g (14.55%), Net Carbohydrates: 42.69g (15.52%), Sugar: 27.93g (31.03%), Cholesterol: 57.67mg (19.22%), Sodium: 191.65mg (8.33%), Alcohol: 2.9g (100%), Alcohol %: 3.4% (100%), Protein: 3.41g (6.82%), Vitamin A: 715.43IU (14.31%), Manganese: 0.2mg (10.03%), Vitamin B2: 0.14mg (8.51%), Copper: 0.16mg (8.05%), Iron: 1.21mg (6.71%), Phosphorus: 66.12mg (6.61%), Vitamin E: 0.72mg (4.82%), Vitamin D: 0.72µg (4.78%), Magnesium: 18.47mg (4.62%), Vitamin B1: 0.07mg (4.52%), Selenium: 3.12µg (4.46%), Vitamin B3: 0.85mg (4.24%), Calcium: 40.84mg (4.08%), Fiber: 0.97g

(3.89%), Folate: 14.88µg (3.72%), Potassium: 102.07mg (2.92%), Zinc: 0.43mg (2.86%), Vitamin K: 2.38µg (2.27%),
Vitamin B5: 0.22mg (2.24%), Vitamin B12: 0.13µg (2.2%), Vitamin B6: 0.03mg (1.51%)